



Almond Toffee Biscotti

Ingredients:

2 $\frac{3}{4}$ cups flour
1/2 cup sugar
1/2 cup brown sugar
1 cup Toffee Bits
2 tsp. baking powder
3 eggs
1 tsp. almond extract
1 T Roasted Almond Oil
Raspberry Balsamic Vinegar

Preheat the oven to 350 degrees.

Combine dry ingredients in a large bowl. In a small bowl, lightly beat the eggs, then add the almond extract and Roasted Almond Oil.

Add the wet ingredients to the dry and stir. Knead the mixture with your hands until you can form two log shapes. Place both logs on a greased cookie sheet and flatten. Bake for 30 minutes. Remove from oven and slice horizontally. Separate biscotti and bake for an additional 5 minutes.

Cool. Store in an airtight container. If desired, serve with a drizzle of Raspberry Balsamic Vinegar.

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